

Granada

HOTEL & BISTRO

SPRING DINNER MENU 2018

THREE MEAT CHARCUTERIE PLATE \$17 | THREE CHEESE PLATE \$17 | THE GRANADA \$25
HALF BAGUETTE - back porch bakery \$4

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KIMCHI GREEN BEANS \$5

HOUSE PICKLED VEGETABLES \$8

ALMONDS OR OLIVES \$5 - BOTH \$9

PACIFIC GOLD OYSTERS - tequila mignonette | cocktail | citrus \$3/ea

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BUTTER LETTUCE - herbed goat cheese | tomato | radish | pancetta \$13

SMOKED SALMON AND KALE - watermelon radish | pepitas | apple cider vinaigrette \$16

CAESAR - romaine | boquerones | garlic bread crumbs \$14

MARKET SOUP - cup \$7 | bowl \$11

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ROASTED CAULIFLOWER - tapenade vert | chili flake | pine nuts \$11

BRUSSEL SPROUTS - goat cheese | dried cherries | mustard seed \$13

SHRIMP TARTINE - sriracha caramel | carrot | daikon | aioli | herbs | jalapeño \$16

TAKO SALAD - octopus | green cabbage | tomato | crispy tortilla \$17

SEARED SCALLOPS - carrot-ginger purée | sesame brittle | pea-mint salad \$18

STEAK TARTARE - traditional garniture \$17

CHICKEN MEATBALLS - ginger | lemongrass | pickled peppers | pineapple-chili glaze \$14

PORK RIBS - cherry-cola glaze \$16

BURGER - bacon-onion jam | cheddar | aioli | tomato | house pickles | fries or greens \$16

TAGLIATELLE - mushrooms | pea tendrils | parmesan | fresno chili | cured loo loo farms duck yolk \$23

HALIBUT - farro salad | sautéed asparagus | cherry tomato | salsa verde \$32

PAN ROASTED CHICKEN - heirloom panzanella | local greens | smoked tomato vinaigrette \$26

PORK CHOP - mushrooms | bok choy | corn dashi | sesame-scallion salsa \$30

HANGER STEAK - oven-roasted fennel | fingerlings | chimichurri | marrow butter \$32

we support local & organic farms
\$15 corkage fee
please alert your server to any allergies